



GENERATIONS IN THE BAKING

RECIPE COLLECTION

GENERATIONS IN THE BAKING

For generations, baking has been part of the American story – and Wilton has been there for all of it. Generations in the Baking is our love letter to the recipes worth remembering. We went deep into our archives to bring back the decorated cakes, holiday traditions, and homemade classics that shaped how we celebrate. You'll find heirloom recipes featuring vintage Wilton products alongside tools still available today.

**Some of these recipes are familiar favorites.
Some might surprise you.
All of them are worth passing down.**

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A LEGACY

Before Pinterest, before food blogs, before the infinite scroll that now fills every phone screen, there was *The Wilton Yearbook*. Published annually for over four decades, these slim, glossy books were the creative bible of the American home baker.

Flipped through at kitchen tables, dog-eared at favorite pages, passed between neighbors and mothers and daughters, these yearbooks taught a generation of Americans how to bake and decorate. And they shaped what celebrations looked like in this country for 50 years.



Dear friends:

1976 should be an exciting year for all of us. With two hundred years of independence as our heritage, there is ample reason to celebrate.

In this completely new Wilton YEARBOOK you will find a collection of stirring patriotic cakes that say "Hurrah for the red, white and blue" as it has never been said by decorators before.

But that's only the beginning. This stimulating YEARBOOK brings you over one hundred and fifty brand new cakes to brighten holidays throughout the year.

You'll find scores and scores of holiday treats--and even ideas for Christmas ornaments. There are cookies and little treats too, to decorate as culinary gems.

As always, we have added many new pans and unique decorating aids, designed to make your decorating even more satisfying and more fun.

From start to finish, we have tried to make this new YEARBOOK one that will inspire you to new decorating successes during our Bicentennial year.

Happy decorating,

NORMAN WILTON

Directions for cake at right, page 1.
Directions for cake at left, page 40.

THE 70s

THE DAYS OF DISCO

Disco was blasting from every speaker, bell-bottoms were sweeping the floor, and America was glued to *All in the Family* and *The Brady Bunch*. Off the dance floor, the energy crisis sent people back to their kitchens for the comfort of zucchini bread and carrot cake. Wilton expanded into retail stores nationwide and the annual publication *Cake and Food Decorating Ideas* was renamed *The Wilton Yearbook*.



SPELL OUT THE HAPPY 4TH

INGREDIENTS

Cake batter of choice
Buttercream icing

TOOLS AND DECORATING NEEDS

10 in. round cake pan
Happy 4th pattern
Tube 2, 104, 21, 3 icing
Candy Molds
Edible glitter
Color Flow

INSTRUCTIONS

1. For a firecracker Fourth of July cake, outline pattern for cake top with tube 2 and fill in designs with Color Flow. Next, sugar mold stars using Candy Molds and sprinkle with glitter.
2. Bake and ice a 4" high 10" round cake and drape a double row of tube 104 ribbon around the base. Fill in ribbon drape openings with tube 21 stars and top with tube 2 red dots.
3. Pipe a double row of tube 3 string work around the cake top, piping tube 2 dots at scallop points. Top with tube 21 shell border. Attach sugar stars and Color Flow top with icing to finish.

SERVES 14



LIGHT UP GOOD TIMES CAKE



INGREDIENTS

Cake batter of choice
Buttercream icing

TOOLS AND DECORATING NEEDS

12" x 18" cake pan
Star shaped candy molds
CELEBRATE! II pattern
Tube 213, 21, 46, 16, 13, 3 icing
Candles

INSTRUCTIONS

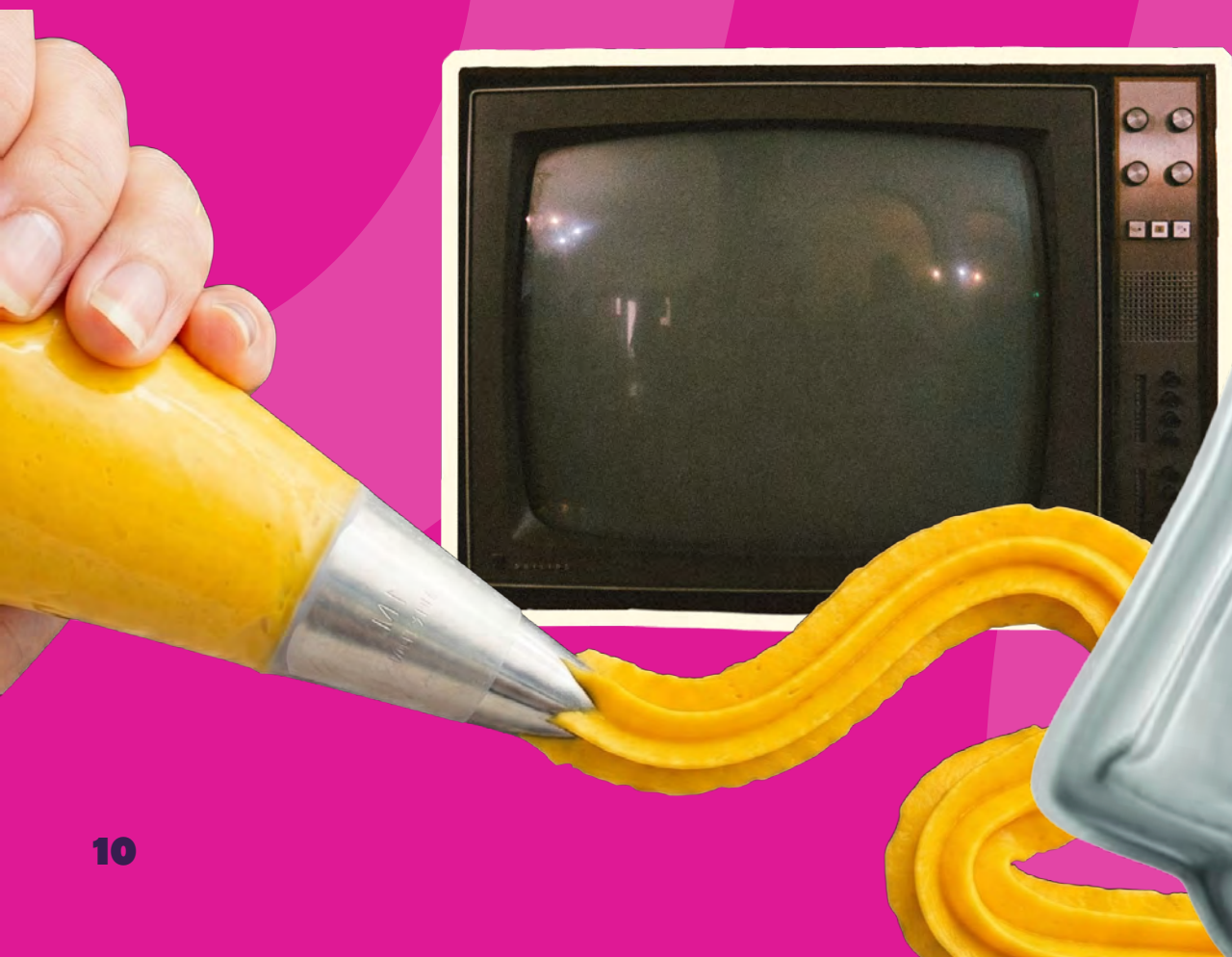
1. To decorate, shape jelly stars using Candy Molds and recipe included.
2. Next, bake a 4" high, 12"x18" sheet cake and another 12" x 18" sheet cake 2" high.
3. Chill the 2" high cake and cut out the number shapes, using CELEBRATE! II pattern.
4. Ice 4" high cake and pipe tube 213 stripes.
5. Next, frame cake top and base with tube 21 rosettes.
6. Now ice number shapes and top with tube 46 stripes, tube 16 blue stars, and tube 13 white stars.
7. Position number cakes atop rectangle, and edge with tube 3 beading.
8. Finally, pipe tube 13 rosettes and, while icing is still wet, push in candles.

SERVES 40

THE 80s

BIG HAIR. BIGGER CAKES.

MTV launched, *Dynasty* ruled prime time, and more was more, from the introduction of the everything bagel in 1988 to over-the-top birthday cakes. Wilton's licensed character pans put Star Wars, Pac-Man, and Disney straight onto the dessert table. Wilton's Senior Decorator Marie Kason developed the TM tip, which remains our most popular tip to this day.



UNCLE SAM'S CHOICE

INGREDIENTS

White cake batter
White icing

TOOLS AND DECORATING NEEDS

8-in Round Pan
Tips 3, 16
Star Cookie Cutters
'86 Pattern Book (Star Pattern)
Candy Melts®
Candy Colors (blue, red)
Lollipops II Candy Mold
Cake Dividing Set
Lollipop Sticks

INSTRUCTIONS

1. Mold red, white, and blue Candy Melts® lollipops.
2. Divide cake batter into thirds. Color 1/3 red, 1/3 blue, and leave 1/3 white. Bake individually. Fill and stack. Ice 3-layer cake smooth with white icing.
3. Using Cake Dividing Set, with toothpick, dot mark cake top into twelfths; dot mark Star Pattern on cake top.
4. Lightly press cookie cutters onto sides of cake to mark pattern. Cover all marks with tip 3 outlines. Cover red stars with tip 16 stars. Cover area around white stars with tip 16 blue stars.
5. Add tip 3 beads on center.
6. Trim white section of cake edge and base with tip 16 white stars.
7. Add tip 16 rosette.
8. Position lollipops in center of cake.

SERVES 12



HAWAIIAN PINEAPPLE CAKE



INGREDIENTS

1 2-layer white cake mix
1 package (4 serving size)
toasted coconut instant
pudding and pie filling

4 eggs
½ cup pineapple juice
¼ cup light rum
½ cup oil

Stabilized whipped
cream (double recipe)
2½ cups flaked coconut

TOOLS AND DECORATING NEEDS

Angel Food Cake Pan

INSTRUCTIONS

1. Grease and flour Angel Food Cake Pan.
2. Blend all ingredients except whipped cream and coconut in large mixer bowl. Beat 4 minutes at medium speed.
3. Pour into prepared pan.
4. Bake at 350° for 40-50 minutes or until cake springs back when lightly pressed.
5. Cool in pan 15 minutes; release. Cool completely before decorating.
6. Ice with stabilized whipped cream (double recipe); cover with 2½ cups flaked coconut.

THE 90s

FROM FRIENDS TO FONDANT

Friends debuted, grunge took over the radio, and the Food Network launched in 1993, quietly turning cooking into entertainment. On-screen and off, sleek replaced fussy, and fondant's smooth finish started replacing piped buttercream as the look of the aspirational cake. Wilton mainstreamed rolled fondant for home bakers and launched Wilton.com, expanding recipes and inspiration into the digital age.



ANGEL FOOD CAKE WITH BERRIES AND WHIPPED CREAM

INGREDIENTS FOR CAKE

- 1 1/2 cups sifted cake flour
- 1 3/4 cups granulated sugar, divided
- 12 egg whites, room temperature
- 1/4 tsp salt
- 1 1/2 tsp cream of tartar
- 1 tsp vanilla extract

INGREDIENTS FOR WHIPPED CREAM

- 1 cup heavy whipping cream
- 3 tbsp confectioners' sugar
- 1 tsp vanilla extract
- Fresh strawberries and blueberries

TOOLS AND DECORATING NEEDS

- Sifter
- Large bowl
- Electric mixer
- Spatula
- Angel Food Cake Pan

INSTRUCTIONS

1. Preheat oven to 325°F. Sift flour with 3/4 cup sugar.
2. In large bowl, beat egg whites and salt with electric mixer until foamy; add cream of tartar and beat until soft peaks form. Gradually beat in 1 cup sugar, sprinkling 1/4 at a time and beating well after each addition, until stiff peaks form. With a large silicone spatula, gently fold in vanilla. Gently fold in flour mixture 1/4 at a time over egg whites with an over and under motion after each addition. Fold additional 10 strokes after last addition until flour is well blended. Gently transfer batter to ungreased Angel Food Cake Pan. With spatula or knife, cut through batter gently.
3. Bake on lower oven rack 55-60 minutes or until top is browned and cake tester comes out clean. Invert pan on counter to cool cake thoroughly (about 2 hours) before removing from pan. Run knife around the sides and center of cake to loosen.
4. In large bowl, whip cream, confectioners' sugar, and vanilla on high speed until stiff peaks form. Cut cooled cake horizontally and fill with whipped cream. Spread a thick layer of whipped cream on top of cake and garnish with fresh berries just before serving.

SERVES 10-12



BEDAZZLING STARS

The patriotic layers of Bedazzling Mini Stars are made with red and blue gelatin separated by a whipped topping-gelatin layer. The simple trick to making this special dessert is to allow each layer to chill for about 10 minutes before adding the next. Plus, the flexibility of the silicone mini star molds means it's easy to remove the gelatin for serving. And the molds can be used to bake fantastic star-shaped treats such as cupcakes, brownies, and cookies.

INGREDIENTS

- Vegetable pan spray
- 1 pkg (3 ounces) berry-flavored blue gelatin
- 2 cups boiling water, divided
- 1 envelope unflavored gelatin
- 1 cup frozen whipped topping
- 1 pkg (3 ounces) strawberry- or cherry-flavored gelatin
- Additional whipped topping

TOOLS AND DECORATING NEEDS

- 2 Mini Star Silicone Molds

INSTRUCTIONS

1. Spray cavities of 2 Silicone Mini Star Molds with vegetable pan spray; place on baking sheet.
2. In small bowl, combine blue gelatin with 3/4 cup boiling water; stir until gelatin is completely dissolved. Divide evenly among mold cavities. Refrigerate 5-10 minutes or until top is slightly firm.
3. Meanwhile, place 1/2 cup boiling water in small bowl; sprinkle unflavored gelatin over water. Stir 2 to 3 minutes or until gelatin is completely dissolved.
4. Cool slightly. Fold unflavored gelatin into whipped topping. Carefully spoon over blue gelatin, dividing evenly among molds. Refrigerate 5-10 minutes or until top is slightly firm.
5. In small bowl, combine strawberry gelatin and remaining 3/4 cup boiling water; stir until gelatin is completely dissolved. Spoon over whipped topping layer, dividing evenly among molds. Refrigerate 1-2 hours or until firm.
6. To unmold, gently pull gelatin away from sides of mold. Turn over onto serving plate. If desired, add swirl of whipped topping to each.
7. Serve the sparkling gelatin stars with a swirl of whipped topping or fresh fruit. Just be sure to keep them chilled until ready to serve!

SERVES 12



THE 00s

THE IPOD® & CAKE POPS

Sex and the City and *Magnolia Bakery* launched the cupcake era. The iPod® was in every pocket, reality TV was everywhere, and *Ace of Cakes* made cake decorating look like rock 'n' roll. Boutique bakeries were popping up from coast to coast, and cake pops weren't far behind. The Wilton School of Cake Decorating was drawing students from over 100 countries. Baking had become a global language.



BURSTING IN AIR CUPCAKES



INGREDIENTS

Cake batter of choice
Buttercream icing
Royal icing

TOOLS AND DECORATING NEEDS

Standard Muffin Pan
Tip 5, 1M

Royal Blue, Red-Red, and Christmas
Red food coloring

Fireworks Arcs pattern

6 in., 10 in. Decorator Preferred
Separator Plates

16 in. Round Silver Cake Bases

3 in. Grecian Pillars

USA Baking Cups

Patriotic Stars Icing
Decorations

Non-Stick Parchment Paper

Meringue Powder

White curling ribbon

INSTRUCTIONS

1. In advance, using pattern and tip 5 on parchment, make 240 red and 240 blue fireworks arcs in royal icing (20 for each cupcake; number includes extras to allow for breakage); let dry.

2. Bake and cool 25 cupcakes; top with tip 1M swirl. Insert firework arcs and attach icing decorations with tip 5 dots of buttercream. To assemble, place 10 in. plate and pillars on Cake Base; place 6 in. plate and pillars on 10 in. plate; place one pillar on 6 in. plate. Position 1 cupcake on top pillar, 4 cupcakes on 6 in. plate, 8 cupcakes on 10 in. plate, and remainder on Cake Base.

MAKES 25 CUPCAKES

COUNTRY CAKE

INGREDIENTS

Pre-made cake

Buttercream icing

TOOLS AND DECORATING NEEDS

Star Pan

Red, White & Blue USA Metal
Cutter Set

Nesting Star Plastic Cutter Set

Tips 3, 16, 17

Royal Blue, Red-Red food
coloring

Cake Board

Fanci-Foil Wrap

INSTRUCTIONS

Ice cake top smooth. Imprint cake top design with smallest star cutter and USA cutters. Outline imprints with tip 3 and fill in with tip 16 stars. Pipe rows of tip 17 stars on cake sides.

SERVES 12



STACKED SPARKLER MINI DOUGHNUTS

INGREDIENTS

Mini doughnuts - store-bought or from your favorite recipe

TOOLS AND DECORATING NEEDS

White Candy Melts®
Rounds Cut-Out set
Cookie sheet
12-cavity mini doughnut pan
Parchment bag

Cookie treat sticks
White decorator icing
Christmas red/red-red combination and royal blue decorator icing
Tip 5

INSTRUCTIONS

1 DAY IN ADVANCE

1. Make candy bases. Melt white Candy Melts® candy according to package directions. Place largest Cut-Out from rounds Cut-Out set on non-stick cookie sheet. Fill $\frac{3}{16}$ in. deep with melted candy. Tap to settle; chill until firm, 10-15 minutes. Make one base for each treat.

DAY OF CELEBRATION

2. Make mini doughnuts or go to step 3 if using store-bought.

3. Assemble treats. Use melted candy in cut parchment bag to pipe a ring around bottom of one doughnut. Attach to center of base. Chill until firm, 3-5 minutes. Use scissors to cut a 6 in. cookie treat stick to $4\frac{1}{2}$ in. Dip one end in melted candy and insert through doughnut hole to base. Chill until firm.

Tint portions of white decorator icing Christmas red/red-red combination (for red) and royal blue. Leave remainder white. Thin icing slightly according to package directions. Use tip 5 and red icing to pipe over top of first doughnut, allowing icing to drip slightly over sides. Position next doughnut on top. Repeat process with white icing and then blue icing to make a stack of six doughnuts. Let icing set, 10-15 minutes. Insert patriotic foil pix in center of top doughnut.



WATERMELON WEDGES CAKE



INGREDIENTS

White cake batter
Mini chocolate chips

TOOLS AND DECORATING NEEDS

3-D sports ball pan
Red-red food coloring
White and dark green Candy Melts®
Yellow candy color set
Serrated icing spatula
Cooling grid
Piping bags
Parchment paper

INSTRUCTIONS

1 DAY IN ADVANCE

1. Make cake halves in a 3-D sports ball pan. Prepare your favorite white cake batter following recipe directions. Tint batter light red-red. Stir in $\frac{1}{2}$ cup mini chocolate chips. Bake and cool cakes according to pan package directions. Chill 1-2 hours until chocolate chips are set. Use knife to level flat cake tops. Let cakes return to room temperature.

2. Cover cakes with candy. Melt white and dark green Candy Melts® candy, separately, according to package directions. Mix 24 oz. melted white candy with 1 oz. melted dark green candy, then use yellow candy color from primary candy color set to tint light green. Reserve remaining dark green candy.

3. Place cakes cut side down on parchment paper-covered cake circles trimmed to 5 in. diameter. Place

cakes and cake circles on cooling grid over cookie sheet. Cover cakes with melted light green candy. Tap to settle. Chill until firm, 10-15 minutes. Repeat with two more light green layers for a candy shell, $\frac{1}{8}$ in. thick. Before last layer sets, use melted dark green candy in cut disposable bag to pipe zigzag stripes, from $\frac{3}{4}$ in. to 1 in. wide, over candy shell. Tap to settle. Chill until firm, 10-15 minutes.

AT CELEBRATION

4. Complete cakes. Turn cakes over. Remove cake circles. Use heated knife to trim away any candy drips. Use heated knife to cut one cake into wedges.

SERVES 12

THE 20s

SOURDOUGH & THE SCROLL

The other Roaring 20s brought a pandemic and a TikTok algorithm that could make a croissant-cookie hybrid go globally viral overnight. Flour sold out. Everyone made sourdough. And underneath all the noise, a wave of nostalgia pulled us back to buttercream roses and handmade cakes. The Wilton School of Cake Decorating became the Wilton Sweet Studio so bakers of all skill levels could learn in person or virtually all the tips, tricks, and techniques that make every occasion a little sweeter.





RED, WHITE, AND BLUE RED VELVET CAKE

PREP

25 min

TOTAL TIME

1 hr 30 min

SKILL LEVEL

Beginner

YIELD

10-12
servings

INGREDIENTS

1/2 cup (1 stick) butter
 1 1/2 cups granulated sugar
 1 tsp vanilla extract
 2 eggs
 1/2 tbsp to 2 tbsp Wilton red food coloring (gel or liquid)
 2 cups all-purpose flour
 1/4 cup cocoa powder
 1 tsp salt
 1 cup buttermilk or sour milk (to sour milk, combine 1 tbsp white vinegar with milk to equal 1 cup)
 1 1/2 tsp baking soda
 1 tbsp white vinegar
 Non-stick spray coating

ICING AND DESIGN

Wilton White Creamy Decorator Icing (2)
 Wilton White Decorating Icing
 Wilton Red Decorating Icing
 Wilton 3-Piece Color Right Concentrated Food Coloring Set (Red, Blue, Pink)
 Wilton Metallic Sprinkles
 Wilton White Sugar Pearls
 OPTIONAL: Strawberries and Blueberries

TOOLS

Medium bowl
 Two Wilton 8 in. baking pans
 Serrated bread knife
 Angled spatula
 12" piping bag
 Wilton Tip #21 Open Star
 Wilton Tip #12 Round
 Cake board or serving plate

INSTRUCTIONS

- 1. Cake Instructions:** Preheat oven to 350°F. Prepare 2 8-in. round pans with vegetable pan spray.
- In a medium bowl, combine flour, cocoa powder, baking soda and salt.
- In a large mixing bowl, beat butter and sugar with an electric mixer on medium speed until light and fluffy. Add eggs, icing color, vinegar, and vanilla extract; blend well. Add flour mixture alternately with buttermilk and beat just until blended. Pour batter evenly into prepared pans.
- Bake 30-35 minutes, or until toothpick inserted in center comes out clean. Cool in pan on cooling grid 10 minutes; remove from pans and cool completely before decorating.
- Let the cakes cool to room temperature, then torte (cut) each layer horizontally so you have four even layers total.
- Place bottom layer on cake board or serving plate.
- Add Wilton White Creamy Decorator Icing and spread using an angled spatula.
- Place the second layer on top, making sure it is level. Repeat with the remaining layers, adding a layer of white icing between each one. Make sure to place the top layer leveled side down ensuring the top of the cake is perfectly smooth and level.

NOTES

- 1. Use half shortening and half butter for frosting decorations:** Substitute out half of the butter in the frosting ingredients with solid vegetable shortening for pipable frosting. The shortening will help frosting decorations hold their shape for longer.
- 2. Buttermilk vs. sour milk:** Buttermilk and sour milk are different, but both have some acidity to them. Some recipes will need this acidity to react with baking soda or baking powder. Buttermilk is milk that has a bacteria culture added to it and is allowed to ferment, which gives it a tangy flavor. Sour milk is a good substitute for buttermilk and can be bought or made by adding vinegar and lemon juice to regular milk, which makes it sour.
- 3. To store decorated cake:** Place the cake in the freezer, unwrapped, for 4 hours or more. Once frozen, wrap the cake

- Start the icing process with the sides of the cake. Use Wilton White Creamy Decorator Icing to cover the sides of the cake. Smooth the sides by holding a large angled spatula against the side of the cake, with a slight angle pointing away from the cake. As you spread your icing, the angle will give the excess topping space to accumulate, making it easier to remove. Remove excess icing and place it back in your icing tub. Make sure the top is extra smooth so that it's easier to decorate.
- To ice the top of the cake, add large dollops of icing to the top and spread to cover. To smooth top, pull the icing inward, from the edge of the cake toward the center, with your angled spatula.
- 11. Make Blue Icing:** Using Wilton White Creamy Decorator Icing, add pink and blue concentrated food coloring. Mix 5 drops of pink and 29 drops of blue to create blue colored icing.
- Pipe a border around the top and bottom edges of your cake. To pipe a border, fill a decorator bag fitted with an open star tip with the blue icing, and alternate between Wilton Red and White Decorating Icing with the star tip, and blue icing.
- Add your desired amount of white sugar pearls and silver metallic sprinkles around the top and bottom edges of your cake. Refrigerate until ready to serve.

securely in plastic wrap, then in aluminum foil. Your cake should stay fresh for at least a couple weeks wrapped this way. A day before serving, place in the fridge and loosen the wrapping. Let the cake defrost overnight in the fridge.

4. To store undecorated cake: Wrap the individual cake layers in plastic wrap, then aluminum foil. Place in freezer. When ready to serve, remove the wrapping and let the cake layers defrost completely in the fridge. You can make the blue icing as dark or light as you want by adjusting the amount of blue concentrated food coloring drops.

5. Add strawberries and blueberries for a sweet addition that brings another layer of flavor to this classic cake.



AMERICAN FLAG BERRY COBBLER

PREP

20 min

TOTAL TIME

1 hr 20 min

SKILL LEVEL

Beginner

YIELD

12-16 servings

INGREDIENTS

Vegetable cooking spray

2 (14.1-ounce) ready-to-bake pie crusts,
room temperature (4 crusts)

6 (21-ounce) cans of cherry pie filling

1 (21-ounce) can of blueberry pie filling

1 large egg

1 tbsp water

3 tbsp of Wilton white decorative
sanding sugar sprinkles

INSTRUCTIONS

1. Spray a Wilton baking sheet with vegetable cooking spray.
2. Line the pan with three pie crusts, pressing the dough together to cover the bottom and up the sides, allowing a slight overhang. Trim any excess, then shape the dough to create a raised rim, about $\frac{1}{2}$ inch high. Finish by crimping the edges with a fork.
3. On a lightly floured surface, roll out the excess dough and cut into 20 stars using mini star-shaped cookie cutter.
4. Roll out the remaining crust and, using a pizza cutter or a sharp knife, cut the remaining pie crust into 5 long, 1-inch-wide strips to create stripes across the top of the cherry pie filling.
5. Use one of the long strips to create a small rectangular barrier in the top-left corner of the sheet pan for the blueberry pie filling.
6. In a small bowl, whisk together the egg and 1 tablespoon of water. Brush the egg wash over the stars and stripes. Set aside the remaining egg wash.
7. Fill the large area with the cherry pie filling, and fill the small rectangle with blueberry pie filling.
8. Arrange the stars on top of the blueberry pie filling and create 4 stripes on top of the cherry pie filling with the long strips of dough.
9. Brush the crimped edges of the pie crust with the remaining egg wash and sprinkle the stars and stripes with Wilton white decorative sanding sugar sprinkles. Refrigerate for 20 minutes to chill before baking.
10. Meanwhile, preheat the oven to 450°F.
11. Bake for about 25 minutes or until the crusts are golden brown and the pie filling is bubbling. If the edges of the crust start to brown, cover with foil and continue baking until golden brown.
12. Let the pie cool for about 15 minutes before slicing.



4TH OF JULY COOKIE CAKE

PREP

40 min

TOTAL TIME

2 hr 30 min

SKILL LEVEL

Beginner

YIELD

8 servings

INGREDIENTS

Giant Chocolate Chip Cookie recipe ingredients

Buttercream frosting

Red Gel Food Coloring

Blue Gel Food Coloring

Red Candy Melts

Bright White Candy Melts

Blue Candy Melts

6-Cell Assorted Jimmies Sprinkles (red and blue used)

Edible Glitter Silver Stars

TOOLS AND DECORATING NEEDS

12-inch Performance Pans Aluminum Round Cake Pan

Cooling Rack

12-Inch Disposable Decorating Bags

Standard Plastic Couplers

Decorating Tip #32 (star tip)

Microwave-safe bowls

Spoons

Scissors

Wax paper

INSTRUCTIONS

1. Prepare Giant Chocolate Chip Cookie per recipe instructions in a 12-inch Performance Pans Aluminum Round Cake Pan. After baking, transfer to a cooling rack.

2. Allow giant cookie to cool completely, then slice into 8 wedges.

3. Divide buttercream frosting into three parts. Tint one portion with Red Gel Food Coloring, tint a second portion with Blue Gel Food Coloring, and leave the third portion the natural/white buttercream color. Add each portion to separate decorating bags fitted with a coupler and Decorating Tip #32.

4. Pipe alternating borders on each cookie wedge, repeating each border pattern on the opposite wedge. Some suggested border patterns:

- Alternating red, white, and blue stars
- Red zigzags
- White shells
- Blue zigzags

5. Melt Candy Melts, one color at a time, according to package directions. Working one color at a time, place melted candy into a decorating bag and snip off the tip with scissors. Pipe the following designs onto a large piece of wax paper (Tip: you may wish to create multiple of each so you have many to choose from for size and in case any break when removing from the wax paper):

- Create red and blue fireworks by piping red and blue starbursts, alternating which color is on top and bottom. Make a larger firework that will fit in the center

of a cookie wedge, and a few smaller fireworks to both place on another wedge together. While the top Candy Melts layer is still wet, sprinkle with Edible Glitter Silver Stars.

- Small but thick U-S-A letters (red U, white S, and blue A).
- Small red, white, and blue spirals.
- Small red, white, and blue stars.

6. While each decorating bag of Candy Melts are still melted, pipe zigzag stripes on the cookie wedges with red borders, being careful to stay within the cut edges of the wedge. Sprinkle the top layer with red and blue Jimmies while the candy is still wet.

7. Allow the Candy Melts designs on the wax paper to cool and dry completely (you can also chill them to expedite the process). Carefully remove the dried decorations from the wax paper. Using a little bit of buttercream frosting to secure them to the cookie, attach the designs to the cookie wedges as follows (or feel free to arrange them your own way):

- Place the fireworks on the cookie wedges with the white borders.
- Place the USA letters and a few spirals on the cookie wedges with the blue borders.
- Place several stars on the cookie wedges with the alternating red, white, and blue star borders.



"Once a person learns to decorate, they never stop. You use it all the time, because you are continually celebrating occasions."

NORMAN WILTON